



Desserts

Orange Crème Brûlée



\$12.95

Orange and Grand Marnier-infused baked custard with a crisp burnt sugar top, garnished with fresh strawberry slices

Coconut Panna Cotta



\$12.95

Vanilla coconut cream topped with raspberry coulis, mixed berry compote, and toasted coconut

Decadent Dark Chocolate Bar



\$13.95

Rich dark chocolate cake layered with dark chocolate ganache, served with raspberry coulis, Chantilly cream, and mixed berry compote

Specialty Coffees

Spanish Coffee

\$11.95

Coffee, brandy, Baileys, topped with whipped cream

Irish Coffee

\$11.95

Coffee, Irish whiskey, Irish Mist

Monte Cristo

\$11.95

Coffee, Grand Marnier, Kahlua

Blueberry Tea

\$11.95

Earl Grey tea, Grand Marnier, Amaretto

Espresso Delight

\$12.95

Espresso, Vodka, Kahlua

A 20% service charge will be automatically applied to parties of six or more. Please inform your server of any food allergies or dietary requirements prior to ordering. While every effort is made to accommodate all needs, please be advised that cross-contact may occur in our kitchen environment.

Desserts